

Hummus Pimentón de la Vera £4.95
Traditional hummus with a hint of smoked paprika served with toasted ciabatta bread and breadsticks

Aceitunas £5.95
Spanish gordal olives

Boquerones en vinagre £6.50
Fresh marinated anchovies

Pan Fresco £3.95
Freshly baked bread served with extra virgin olive oil & sherry vinegar

Queso Manchego £7.95
Spanish cured cheese from La Mancha served with quince jelly

Boquerones Fritos £6.95
Lightly floured & fried anchovies served with lemon & spicy alioli

Jamón Ibérico de Bellota £12.95
Plate of 100% Iberian acorn fed Serrano ham

Pan Catalán £5.50
Toasted bread topped with tomato, garlic & olive oil

Add extra: Cantabrian anchovies or jamón serrano £2

Padrón Peppers £6.50
Peppers from padron, roasted served with salt flakes & extra virgin olive oil

Tabla Ibérico £27.95
Selection of Spanish cured meats and artisan cheeses served with membrillo, olives and picos

ACOMPAÑAMIENTOS

Pan de Ajo £3.95
Garlic Bread

Pan de Ajo con Queso £4.50
Garlic Bread with cheese

Pan Garum £5.50
Toasted bread topped with olive & anchovy tepenade

Patatas Fritas £3.95
French fries

Patatas Fritas Cajún £4.50
French fries with cajun spices

ENSALADAS

Ensalada Málaga £6.95
Goat cheese, walnuts, roast peppers and apple with sherry vinaigrette

Picadillo Andaluz £5.95
Tomatoes, red onion & olives with extra virgin olive oil & sherry vinegar

Ensalada Rusa £5.95
Spanish potato salad with tuna, egg, served with Spanish bread sticks

PESCADOS

Gambas Pil-Pil £7.95
King prawns sizzling in roasted garlic olive oil, with hot red chillies

Gambas Gabardinas £7.50
King prawns in our beer batter served with hot sweet chilli sauce

Calamares a la romana £6.95
Lightly floured & fried squid, served with lemon and alioli

Cazuela Marisco £8.50
Spanish seafood casserole in rich tomato and seafood broth

Pescado en Adobo £6.95
White fish marinated in spices, lightly floured & fried, served with lemon & alioli

Mejillones £7.95
Mussels served in tomato & chilli sauce or garlic cream & white wine

Pescado Andaluz £7.50
White fish cooked in a white wine & lemon sauce with peas and coriander

VERDURAS

Queso de Cabra £6.95
Warm grilled goats cheese, served with pomegranate molasses & rocket

Patatas Bravas £4.95
Deep fried potatoes served with our Chef's special brava sauce or homemade alioli sauce

Tortilla Española £5.50
Traditional Spanish omelette with potatoes & onions

Tapa Paella £6.95
Individual paella with a selection of fresh vegetables

Patatas Gratinadas £5.95
Sliced potatoes baked with cream, cheese oregano & onions.

Pisto £5.50
Tomato and roast vegetable stew – traditional dish from La Mancha

Lentejas £5.50
Spanish lentil stew

Potaje £5.95
Chickpea and spinach stew

Berenjenas con miel £5.95
Aubergine fritters served with Spanish honey

Champiñones al Ajillo £5.95
Mushrooms sauteed with garlic oil & finished with a touch of cream

PAELLAS

Paella de Verduras £28.00
Vegetarian paella with a selection of fresh vegetables

Paella de Montaña £30.00
Paella with a combination of chicken and dried cured chorizo

Paella Valenciana £35.00
A valencian style paella with a mix of chicken and seafood

Paella de Mariscos £38.00
Traditional seafood paella with prawns, mussels, squid & white fish

CARNES

Cinta de Lomo £6.95
Marinated pork medallion served on toasted bread with alioli topped with roast pepper

Cordero en Salsa £7.95
Simmered Lamb in a white wine sauce with ginger & mangos

Pinchos Morunos £6.95
Marinated grilled pork skewers served with brava sauce

Hilos de Ternera £7.95
Beef strips in a tomato, sweet sherry & cream sauce

Morcilla Española £6.95
Spanish black pudding sauteed in a sweet and spicy sauce

Chorizo Frito al Vino Tinto £6.95
Chorizo cooked in a rich red wine & tomato sauce

Albóndigas £7.50
Beef & pork meatballs in a rich tomato sauce

Lentejas con Chorizo £6.95
Spanish lentil stew with chorizo

Potaje con Morcilla £6.95
Chickpea and spinach stew with Spanish black pudding

Presal Ibérica £12.95
100g Iberian pig shoulder steak, served with bravas & chimmichurri

POLLO

Croquetas de Pollo £6.50
Homemade chicken croquettes

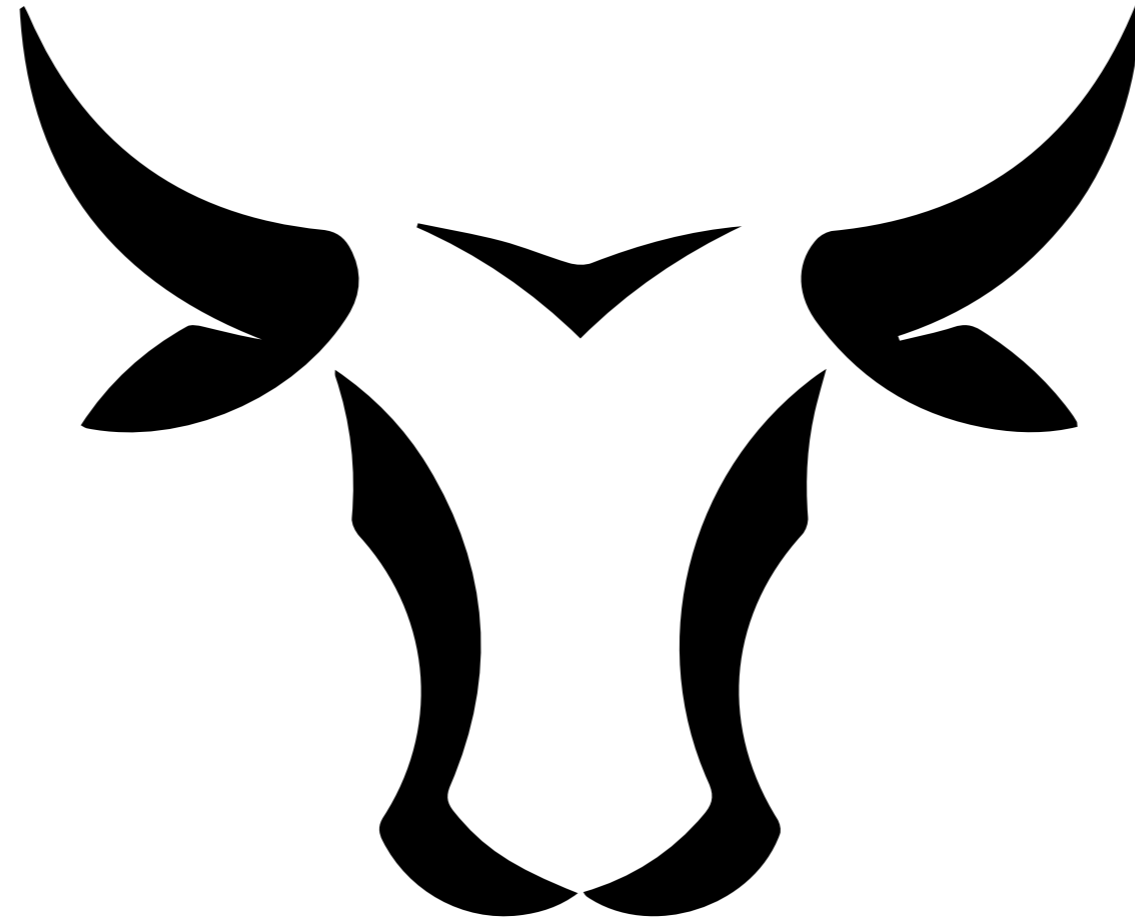
Tapa Paella £7.50
Individual paella with chicken & sofrito

Pollo a la crema £7.50
Strips of chicken breast in a creamy oregano & saffron sauce

Pinchos de Ronda £6.95
Marinated grilled chicken skewers served with alioli

Pollo Crujiente £6.50
Chicken strips in our light beer batter served with alioli

Pollo Burgos £7.95
Chicken strips in a creamy sweet sherry & Spanish blackpudding sauce.



MALAGA TAPAS